

IN THE ABSTRACT OF THE DISCLOSURE

Please replace the existing abstract with the abstract as follows: The amended abstract is attached on a separate page.

**ABSTRACT**

Provided are oil-cooked or baked potatoes having a small water content, having good texture, having good storage stability, for example, being crispy even after the passage of time and free from deterioration in taste due to a rancid odor of the oil or fat used for them, having good flavor and being excellent in blandness. Oil-cooked or baked potatoes of the present invention comprise 3 to 50 wt.% of an oil or fat composition containing 2 wt.% or less of a monoglyceride and 15 wt.% or greater but less than 50 wt.% of a diglyceride having, as a constituent fatty acid, 15 to 100 wt.% of an  $\omega$ 3 unsaturated fatty acid having less than 20 carbon atoms.

Claims 1-19 will remain active in this application with claims 1-7 and 9-16 being under active consideration. Rejoinder of claims 8 and 17-19 is requested.

REQUEST FOR RECONSIDERATION

The present invention is directed to an oil-cooked or baked potato.

Applicants wish to thank Examiner Becker for allowing claims 1-7 and 9-16.

Applicants respectfully request rejoinder of the subject matter of claims 8 and 17-19 directed to a process of preparing an oil-cooked or baked potato, reciting the same oil or fat composition as in allowed claim 1. Since, as a result of the restriction requirement of January 22, 2004 which was timely traversed on February 6, 2004, applicants elected product claims 1-7 and 9-16, which have now been found to be allowable, rejoinder of the method claims of the same scope is respectfully requested.

The examiner has objected to the Abstract as it contained two paragraphs. The abstract has now been amended to contain only one paragraph, in conformance with the guidelines provided by the MPEP 608.01 (a-b).

Applicants submit this application is now in condition for allowance and early notification of such action is earnestly solicited.

Respectfully submitted,

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Provided are oil-cooked or baked potatoes having a small water content, having good texture, having good storage stability, for example, being crispy even after the passage of time and free from deterioration in taste due to a rancid odor of the oil or fat used for them, having good flavor and being excellent in blandness. Oil-cooked or baked potatoes of the present invention comprise 3 to 50 wt.% of an oil or fat composition containing 2 wt.% or less of a monoglyceride and 15 wt.% or greater but less than 50 wt.% of a diglyceride having, as a constituent fatty acid, 15 to 100 wt.% of an  $\omega$ 3 unsaturated fatty acid having less than 20 carbon atoms.